

7. (Amended) Emulsion according to claim 1, wherein the composition further comprises a flavour composition which is essentially present in the oil phase.
8. (Amended) Emulsion according to claim 7, wherein the flavour composition is selected from the group of fat soluble savoury flavours.
9. (Amended) Emulsion according to claim 1 which is essentially free of proteinaceous material and essentially free of compounds with primary or secondary amino groups such as lecithin.
10. (Amended) Container for holding a liquid, said container comprising dispersing means, pressurizing means and an emulsion according to claims 1.
11. (Amended) Use of an emulsion according to claim 7 for imparting a flavour to foodstuffs, by spraying said emulsion onto the foodstuffs prior to a heating step.
12. (Amended) Use of an emulsion according to claim 1 for imparting a brown or golden brown color to foodstuffs, by spraying said emulsion onto the foodstuffs prior to a heating step.
13. (Amended) Use according to claim 12, wherein the heating step is carried out in an apparatus providing both a hot air energy source and a microwave energy source.